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PATENT ABSTRACTS OF JAPAN

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(21)Application number : 57-157678 (71)Applicant : TOYODA DAIJIRO

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(54) WHEAT-GLUTEN BREAD CONTAINING RAW SOYBEAN FLOUR AS CONSTITUENT COMPONENT

(57)Abstract:

PURPOSE: To obtain the titled wheat-gluten bread, having high nutrient value and usable widely as a cooking raw material, by stirring and mixing wheat flour under the addition of a large amount of water to remove the starchy component and water-soluble component, mixing and kneading the resultant gluten with raw soybean flour, and forming and baking the obtained glutinous material.

CONSTITUTION: Wheat flour such as hard flour is stirred in a vessel under the addition of water for about 1hr, left at rest for about 20min, and again stirred under the addition of a large amount of water to remove the starchy material and the water-soluble component. The obtained glutinous gluten is compounded with less than the same amount of raw soybean flour, homogenized, and kneaded to obtain a glutinous material. The material is formed to a desired form, and baked with a heating means such as an electrical heater to obtain the wheat- gluten bread containing raw soybean powder as a component. The gluten bread has remarkably high protein content compared with the conventional gluten bread, contains fats, vitamins, etc., and has high nutrient value.

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